




[locked/work] Cherry pumpernickel recipe



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2010-01-26 12:51:00

MOOD: 😊 impressed

MUSIC: Depeche Mode - A Pain That I'm Used To

Into your bread robot, place:

1 1/4 cups warm water
1/4 cup molasses
2 tbsp vegetable oil
1 1/2 tsp salt
2 cups bread flour
1 cup whole wheat flour
1/2 cup rye flour
1/2 cup cornmeal
2 tbsp cocoa powder
1 tsp espresso powder (or replace water with strong black coffee)
2 1/2 tsp yeast
1 cup dried cherries (or raisins, or cranberry candy, or whatever)

Dump into bread machine in that order. Set machine for a two pound whole-wheat loaf with light crust. Go away for five hours.

Come back and eat bread.

TAGS: [recipes](#)



This looks like a
good idea.

...

This.


...

Little guy's not
bad.

Gotta teach RHex
to smear.

5 comments




 [trollcatz](#)

[January 26 2010, 19:58:47 UTC](#) [COLLAPSE](#)

I will not buy a bread robot. I will not buy a bread robot. I will not buy a bread robot.

Damn.




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[January 26 2010, 20:25:39 UTC](#) [COLLAPSE](#)

You have such a nice sunny kitchen with lots of counterspace to put one in!




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[January 26 2010, 20:40:59 UTC](#) [COLLAPSE](#)

...Now I'm imagining a solar-powered bread robot.




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[January 26 2010, 20:43:58 UTC](#) Edited: [January 26 2010, 20:44:21 UTC](#) [COLLAPSE](#)

ooo.

I'm not sure if that's decadence, social responsibility, or both.



 [trollcatz](#)

[January 26 2010, 21:51:19 UTC](#) [COLLAPSE](#)

Embrace the power of "and"!